

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property
Organization
International Bureau



550 113

(43) International Publication Date
25 November 2004 (25.11.2004)

PCT

(10) International Publication Number
WO 2004/100670 A1

- (51) International Patent Classification⁷: **A23B 7/157**, 7/005
- (21) International Application Number:
PCT/US2003/008746
- (22) International Filing Date: 25 March 2003 (25.03.2003)
- (25) Filing Language: English
- (26) Publication Language: English
- (71) Applicant (*for all designated States except US*): **GENERAL MILLS, INC.** [US/US]; Number One General Mills Boulevard, Minneapolis, MN 55426 (US).
- (72) Inventors; and
- (75) Inventors/Applicants (*for US only*): **GRIEBEL, Jonathan, M.** [US/US]; 17356 80th Avenue North, Maple Grove, MN 55311 (US). **KARGEL, B., Colleen** [US/US]; 12150 244th Avenue, Chisago, MN 55013 (US).
- (74) Agents: **HOFFMAN, Amy, J. et al.**; 200 Maple Island Building, 221 Main Street North, Stillwater, MN 55082 (US).
- (81) Designated States (*national*): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (*regional*): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).
- Declaration under Rule 4.17:**
— *of inventorship (Rule 4.17(iv)) for US only*
- Published:**
— *with international search report*
- For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.*

(54) Title: METHOD OF TREATING AVOCADOS AND METHOD OF PREPARING GUACAMOLE THEREFROM

(57) Abstract: A method of processing avocado meat comprising heating the avocados to a temperature sufficient to substantially denature native degradative enzymes while in an environment having a pH of greater than 8. A method of manufacturing guacamole comprising preparing avocado comprising pitting, peeling and heating under alkaline conditions of greater than pH 8 to reduce the development of foul tasting flavors and reduce the development of brown coloration; macerating the avocado; and adding flavoring agents to the macerated avocado.

WO 2004/100670 A1